



★ OUTSTANDING ★
CHIANTI VALUE!

CONTE DI LUCCA CHIANTI TUSCANY

Long the backbone of Tuscany's wine history, Chianti was first defined in 1716. Enhancements to the varietal recipe and both dramatic and subtle distinctions made among the various soil types and exposures has resulted in a considerably more formalized appellation. Besides today's "regular" Chianti designation, Chianti Supérieure DOCG was created in 1996; many other Sangiovese-based wines originally described simply under the catchall Chianti moniker are now more adequately described by the following sub-areas which together constitute substantially more real estate than in 1716:

- Classico (the original Chianti area)
- Colli Aretini (Arezzo)
- Rufina (NE side of Florence)
- Colli Fiorentini (Florence)
- Montespertoli (split off Fiorentini in 1996)
- Colline Pisane (Pisa)
- Colli Senesi (Siena)
- Montalbano (South of Pistoia)

An outstanding Chianti value with pronounced Old World rusticity, Conte di Lucca offers an impressive dry yet generous Sangiovese-driven wine that will add dimension to a breathtaking range of foods.

CONTE DI LUCCA CHIANTI DOCG

ripe and easy-drinking Tuscan red, a medium-bodied blend of Sangiovese (85%), Canaiolo and Malvasia del Chianti from the province of Siena ... soft but bright on the palate with succulent ripe cherry fruit; with scents of violets, red fruits, oak and a hint of spice

Thank you for your order and for your interest in Connoisseur Wines